



Made in
Italy



Natural
Refrigerant



Air
cooled



Industry
4.0



speed
adjustable
with inverter



4,3"
Touch
Screen

DESCRIPTION

VERTICAL BATCH FREEZER

Versions

- Air cooled.

Advantages and pluses

- Large capacity vertical freezing cylinder.
- Floor-standing model (on wheels).
- Very reliable machine, extremely easy to use.
- Small size.
- Freezing system working both on the cylinder walls and bottom aimed to obtain the perfect consistency of the product.
- Transparent cover with removable cap to allow safe inspections and product filling during the batch freezing.
- Removable stainless steel beater, with plastic mobile scraper blades acting on walls and bottom of the freezing cylinder.
- Removable door with incorporated safety grid which allows an easy cleaning. The door design allows the operator to put

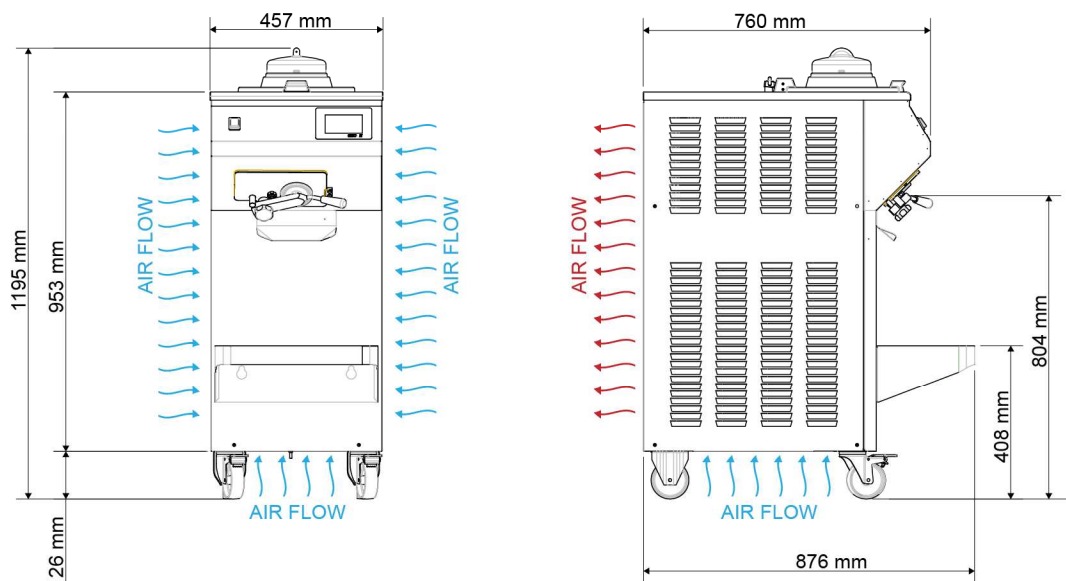
and display the product in the gelato pans according to the last decoration trends.

- The wide dispensing hole allows a quick extraction of the product directly in the pan, without it coming in contact with any other surfaces. This improves the quality of the ice cream which remains particularly "dry".
- 4,3" capacitive touch screen with smart proprietary graphic interface.
- New working programs: Auto, High Over-run, Auto Hard, Auto Light, Semiauto Time, Granita, Granita Caffè.
- Recipe menu allowing the operator to customize the ideal mixing criteria.
- New Auto-Extraction function that automatically activates the Extraction function when the setpoint is reached.
- New Defrost function that prevents the agitator from jamming when restarting the production cycle
- High efficiency inverter technology for energy saving.

- Adjustable speeds with both manually and dynamic mode to adapt the speeds to the different mixing in the various stages of batch freezing.
- Possibility to set and adjust extraction speeds, adapting them to each product.
- Hermetically sealed low-charge circuit - long life (less maintenance).
- Height adjustable stainless-steel shelf.
- Natural refrigerant gas respecting the environment and highly efficiency refrigeration circuit for a consistent energy.
- Wi-Manager 4.0, IoT system developed by Frigomat which allows:
 - remote checks and control of the machine through specific functions such as productivity analysis, storage and recipe creation, Real Time and event chronologies.
 - remote viewing and editing of the programming parameters
 - complete remote update of the machine
 - real-time control and alarm notifications through the Frigomat4U App.

DIMENSIONAL DRAWINGS

↑ ↓ = AIR FLOW (AIR MODELS). Note: position of air flow, position/number/dimensions of air vents refer to the air models.



width : 457 mm

depth : 760-876 mm

height * : 1195 mm

crated volume : 0,82 m³

* mounted on wheels h=100 mm (4")

TECHNICAL SPECIFICATIONS

model						50 Hz			60 Hz				
			production	tank	cooling	Supply	Power		Supply	Power		net weight	box weight
			kg/h	n. x lt.	**	V / Hz / Ph	kW	A	V / Hz / Ph	kW	A	kg	kg
G20 E	-	-	20	1 x 4,5	A	220-240 / 50 / 1	2,6	25	-	-	-	130	170
						-	-	-	-	-	-	-	-

** W = Water / A = Air

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Consult your local Frigomat distributor for specifications as local codes allow.

Air Cooled

Minimum 150 mm (6") on both sides and 300 mm (12") at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Respect the air flow indicated in the dimensional drawings.

Freezing Cylinder

1x13,5 lt. (14,3 quart)

Sound Pressure

< 70 dB (A)

Beater Motor

1x2,2 kW (3 hp)

Refrigeration System

1x1.424 W (1x4858 BTU/h) @ - 25,0°C - 1x0,148 kg R290

The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used.

For exact electrical information, always refer to the data label of the unit.

Specification subject to change without notice.

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